

THE FARMER & GARDENER; AND LIVE-STOCK BREEDER & MANAGER.

CONDUCTED BY I. IRVINE HITCHCOCK, AND ISSUED EVERY TUESDAY FROM THE AMERICAN FARMER ESTABLISHMENT, AT \$5 PER ANNUM, IN ADVANCE

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BALTIMORE, JANUARY 13, 1835.

Vol. I

— This publication is the *successor* of the late
AMERICAN FARMER,

(which is discontinued,) and is published at the same
office, at five dollars per year, payable in advance.

— When this is done, 50 cents worth of any kind of seeds
on hand will be delivered or sent to the order of the sub-
scriber with his receipt.

American Farmer Establishment.

BALTIMORE: TUESDAY, JANUARY 13, 1835.

DIED, at his residence at Orange Farm, 3 miles
from Baltimore, on the 6th inst. *Noah Under-
wood*, aged 53. Mr. Underwood, as the conduc-
tor of this celebrated establishment, had within a
few years past been visited by very many gentle-
men from all parts of the Union, by whom his ur-
banity and frankness in communicating his obser-
vations and the results of his ample experience
will be long and respectfully remembered.

— We respectfully request the reader's atten-
tion to our advertisement and card on the last
page of this number. If any of those editors with
whom we exchange will lend us a hand in mak-
ing known to his readers our wishes there ex-
pressed, he will confer a favor on

A WEARY BROTHER.

NEW POTATOES.—We were shewn last week
a quart or two of new potatoes, just out of their
warm bed. They were raised by the gardener of
Col. B. C. Howard, and have come to their present
state from the planting within the last seven
weeks. One of them now before us is about an
inch in diameter. They are of the kind called in
our catalogue "earliest white."

TEST OF THE QUALITY OF MILK.—The quality
of milk is a subject of vast importance to dairy-
men, and yet they seem not generally to be atten-
tive to it. Every one may easily try it, if not with
perfect exactness, yet very satisfactorily by the fol-
lowing means. Take several Cologne bottles, or
any other very deep vials, and fill them with the
milk of different cows, and let it stand long e-
nough for the cream all to rise. The thickness of
the cream, which will be apparent, will indicate
the quality of the milk from which it rises. This
operation should be repeated a sufficient number
of times to establish the relative richness of each
cow's milk, which taken in connexion with the
quantity she gives in the year, will establish her
character as a milker.

"BOOK FARMING," VIEWED IN ITS TRUE
LIGHT.—We extract the following remarks from
an excellent paper, written by Mr. Willis Gaylord,
and published in the *Genesee Farmer*, and com-
mend them to the attention of all sneerers at *book
farming*.

"Next in benefit to Agricultural Societies, and
in a great measure springing from them, is to be
placed the influence of Agricultural Journals.
While their beneficial effects have been almost
unlimited, they have injured no one, and now
that their utility has been fully tested by experi-
ence, that farmer is guilty of an unpardonable
inattention to his true interests who neglects to
provide himself with a well conducted Journal of
this kind. I am sensible there is a prejudice, an
inveterate, but most unfounded and untenable
prejudice, against what is termed by some of our
cultivators, *book farming*. With such men it is
enough to condemn any proposition, or discredit
any statement, that it comes from a book or a
Journal. They reason thus;—our fathers for a
century have been content with thirty bushels of
corn, or ten bushels of wheat to an acre, and why
should we undertake to be wiser than they? They
never heard of a chemical analysis of soils, of tur-
nip culture, of rotation in crops, and agricultural
books, and why should we bother our heads a-
bout such matters? With such reasonings thou-
sands resist all improvement, and rest contented in
an ignorance not the less prejudicial because so
shamefully prevalent. And what is this *book
farming*, about which such unreasonable notions
prevail? A few cultivators of the earth agree to
communicate to each other the results of their
experience in farming—raising cattle, sheep and
hogs—the best modes of preparing and using ma-
nure—the most profitable crops and the best
modes of raising them—the best breeds and the
best modes of fattening animals, and in short all
things of general interest relating to the occupa-
tion of a farmer. These results are committed
to writing, go through the press, and become a
book. He who chooses to follow the results of
enlightened experience as there detailed, is guilty of
book farming. A gentleman who has money, in-
clination and leisure, following nature as a guide,
commences a series of agricultural experiments
which result in doubling the means of existence
from a given quantity of land, or in other words
makes two blades of grass, or two bushels of
wheat, grow where but one grew before. Such a
man is a benefactor to his country; but, if actua-
ted by a noble regard for the general good, and
anxious that all should partake with him in the
benefit, he sends a history of his proceedings
to a journal, that others may avoid his errors, it is
denounced as a mere whim, as nothing but *book
farming*. No matter how important or how valu-

able the published accounts may be, if they add
one half to the productiveness of a farm, there are
many, too many, who scout them as unworthy
of notice. If however we were required to point
out the men who had done the most to advance
the agricultural interests of the state or country,
who have introduced the most successful meth-
ods of raising crops, and improving the soil, we
should be obliged to fix on those who are em-
phatically *book farmers*; men who were bred to
other pursuits, but have relinquished them for the
safe, honorable, and in their case eminently suc-
cessful cultivation of the soil. It is to such men
as Powell, Colman, Buel, Bradley, and the lament-
ed Thomas, that the farmer who wishes to adopt the
easiest and most profitable course of farming must
look as guides, and these are the most thorough
book farmers in the country. It is time that this
unworthy prejudice against that knowledge of far-
ming which may be derived from books was done
away—that farmers should not deem themselves
so far advanced towards perfection in their pur-
suits as to be beyond the teachings of recorded
experience. We know there are visionaries in
agriculture, as well as in every thing else; men
who are mere theorists, who from their studies
put forth their vague notions and crude ideas as
facts, without submitting them to the ordeal of
experiment, the test of time. But the practical,
well informed farmer, and such all should be, is
not deceived by such fantasies; from the premi-
ses laid down, and comparing them with his own
experience, he perceives the absurdities to which
they lead, and rejects them without hesitation.
But the theoretical farmer, who with time, and
money, and nature for his guide, submits his
ideas to the test of experiment, may obtain results
astonishing to himself, and which when laid be-
fore the public demand its lasting gratitude. To
books then we must continue to look for practical
instruction in the most approved modes of agri-
culture. A Journal is a reservoir in which is
accumulated the experience of ages and the prac-
tice of thousands; and to it the young farmer
may profitably go for information on a multitude
of topics respecting which the experienced and
the uninformed must necessarily be ignorant.
To all then who aspire to the honorable title of
an intelligent tiller of the soil, we say, take some
standard agricultural work—to every present
subscriber to the *Farmer* we say, not only con-
tinue your subscription and endeavor to promote
its circulation among your neighbors, but become
a contributor to its columns of the results of your
farming experience, your success and your fail-
ures—preserve the numbers carefully, and see
when each volume closes they are well bound—
read carefully, compare thoroughly, reduce your
knowledge to practice, and you will be singular-
ly unfortunate indeed, if you do not find yourself
remunerated tenfold."

THE FARMER.

From the American Farmer.

TOBACCO.

Extracts from a Circular of B. J. Harris, commission merchant at New Orleans, to the Tobacco Planters of Kentucky, Tennessee, Missouri, and the Western States generally—with notes by the Editor of the American Farmer.

As you inhabit countries and cultivate lands, where the climate and soil are as congenial to the production of tobacco, as any part of the United States, and competent to make the same kinds, and of as good and valuable qualities, as ever were made in Virginia, I beg leave to submit to your consideration, the causes why your best crops have not commanded as high prices here or in Europe, as the best Virginia crops.

I will candidly premise, that I think much may be attributed to partiality for the one, and prejudice against the other; but much more is owing to the western neglect, and bad management. The small number of your fine crops, does not command sufficient competition here, nor is your late improvement extensive enough as yet to remove prejudices here or abroad, which must be eradicated by degrees, after making a greater quantity of fine to act upon for several years, in the way of competition.

The good and neat management of Virginia, (if adopted in the western states,) would, in a few years, enlist the partiality of most of the tobacco merchants, in place of prejudice, in favour of the western states.

As the want of good management is the chief cause of the present difference in price between Virginia and western tobacco, and the first step towards reformation and improvement is, to be convinced of error, may I be permitted to point out those which have come within my knowledge, and suggest such remedies and amendments as I have discovered from experience and observation.

TOPPING.

One the greatest errors in the culture of tobacco in the western states, has been that of permitting it to grow too fast, too large and coarse, and ripen too soon; which caused it to be too thin, spongy and wanting in substance, stamina texture, and fine flavour. The over-quick, rapid growth, and ripening too early, is the result of your lively, active and very rich soil, and kind mild climate upon too few leaves left at topping; an error still remaining in Virginia.

The remedy to produce about an equal quantity, and much better quality, will be found in topping and priming higher and turning out more leaves; the number should be in proportion to the activity and fertility of the land; say 15 to 16 leaves where you are in the habit of leaving 12. This will cause the leaves to be smaller, and of finer, richer and better texture: because, the higher it is topped in reason, the slower and longer time it will be growing; and although the leaves will be smaller, you will make about the same weight, as the number will be greater, and the leaves thus elevated from the ground, by high topping and high priming, will cause them to be cleaner—the leaves will be richer, because they will be longer growing, and receive more benefit from the sun, in consequence of being smaller, and

shading each other less than when larger. When topped high, the leaves branch off from the stalk further apart,* which is another cause why they get more benefit from the sun, so necessary to the enriching and perfecting of all vegetation.

CUTTING.

Very great errors have often been committed in cutting before it got entirely and perfectly ripe. The loss is great from this cause. Only a few days premature cutting, will lessen the value 25 to 50 per cent., and sometimes more. The defects by it are: lacking of substance, and the curtail of weight, absence of fine flavour, want of strong elastic texture, and every fine essential constituent, most of which are generated and combined in the latter and last stages of the growth, ripening and perfecting.

As tobacco is an aromatic plant, whose odours are most fragrant from being fully ripe, and a material part of its value depends upon the flavor, too much attention cannot be paid in selecting the ripe, *very ripe* plants for the knife, in the true Virginia style, instead of slaying a field at once; some ripe, some three-fourths ripe, and a part only half ripe; according to the Kentucky custom, which I have witnessed with feelings of regret and astonishment.†

CURING.

Another great error consists in curing. All rich, ripe plants, should be cured of a bright, lively color, which improves it very much in flavour.‡ To be able to cure it of such an appearance, it must be ripe and rich; possessing the wax, oil and stamina, or in attempting to give it the proper co-

* How can that be? Have not all the leaves "branched off" before the operation of "topping" is performed? The leaves will doubtless be larger and thicker, or the reverse, according as the plant is topped, low or high.

† In Maryland, where the matter is as well understood as any where, the practice is, for the most experienced to go through the field, row by row, selecting and splitting down to near the root, the ripe plants, and then the cutters follow; leaving those not ripe enough to remain for a subsequent cutting. Tobacco split in this way, is afterwards straddled, bottom upwards, upon sticks to be hung up. The tobacco ripens so unevenly, that to cut "fore and aft," would embrace a portion too green; or if left until all was ripe, a large proportion would be too ripe.

‡ The writer might as well say that all tobacco should be sold for a high price. How are you to insure a "bright lively colour?" that is the question; for though much undoubtedly depends on management, the soil is known to have an influence that no management can control. It is very certain that by cutting in a green state, and by curing and handling injudiciously, even new hilly hickory and dogwood land, will not give tobacco of a bright lively colour; yet it is no less true, that the most skilful culture and after-management of this plant, when produced upon old, or upon low, rich, or highly manured land, will not insure a bright lively colour. Indian corn is, perhaps, influenced more by climate; but it is doubtful whether soil exercises over any thing, even wheat, more unmanageable influence, than over tobacco—and we know that the Washington

lour, it will fade in the process, and come out a sickly looking yellow if checked in the early stage, or a dark dingy brown, nearly black—and be worse and of less value than if permitted to remain in its original dark, dingy, natural colour, which is the general and very objectionable colour of the greater part made in the western country.‡

Many of you, knowing that two processes that will produce the favourite colour, which are hard to describe, I need not attempt it, lest I may not be understood. And as the chief cause of bad curing in the western states, is owing to indifferent, leaky, open houses, generally log-houses, open between the logs, I cannot too strongly urge the propriety and necessity of close, tight houses, with many windows to open and shut at pleasure; to have a good command of the weather, and avoid much use of fire and smoke, which engenders a bitter taste and bad flavour, that never can be entirely eradicated. The smoke is very objectionable for every purpose and in all markets.

The method for kiln-drying plank, at saw-mills, is a cheap and excellent plan for curing and maturing tobacco, after it gets to the close-house. This plan excludes the smoke and greatly lessens the danger from fire. It is simply by cutting a ditch through the tobacco-house floor, and covering it with thin slabs of stone, or arching it with brick, and making a fire in the lowest end of the ditch—the smoke and heat will pass through to the other end, and enough heat will rise up in the close-house for the purpose of drying, curing and maturing.

As you understand the terms coming and going, (moistening and drying) from the atmosphere, respecting the curing, I will advise without entering into their minute explanation, that you cause it to come and go very often, which will improve it very much in flavour, and should be accomplished before striking, taking down, stripping, and tying up into bundles.

white wheat of the Eastern Shore of Maryland will not long retain its character, even in an opposite county ten miles distant, across the Chesapeake. After all, we do not mean to say that bad management will not *every where* be attended with mischief, nor that the greatest disadvantages may not be mitigated by care and skilful attention.

§ There is a confusion in this paragraph which forces upon us the apprehension that the writer has not been himself a *practical cultivator*, and though neither have we, we have approached it so nearly as to have been required during the period of school boyhood, on Saturdays, to drop and plant—to command an army of turkeys against an army of worms of superior number—to top and heap the plants in the field when cut, and to straddle it on the sticks. We have often compounded to strip a hundred pounds a day (rather than walk three miles to school of a cloudy morning; and sometimes been forced, not without muzzling and a sense of encroachment on our rights, to work a little on Saturdays, for these were now too cloudy to shoot squirrels and hunt rabbits.

What means the writer by tobacco of bright lively colour alone "possessing wax, oil and stamina?" Does not the dark, heavy, rich tobacco of Virginia possess wax, oil and stamina?

The improvement in curing by often coming and going, should be done without moulding in the stem or the leaf, which is an easy performance with close tight houses, and fires in all damp weather. This high curing tends very much to preservation, as well as fine flavour, and prevents hard sweating, which is too severe an operation in all humid climates and long summers.

The same mode of curing is applicable to Maryland and Ohio, as Virginia, Kentucky and the other western states.

ASSORTING.

The fourth great error is very general, and extremely injurious, and of easy remedy. That of putting fine with good and inferior, in the same bundle and in the same hoghead, all mixed together. This causes almost a sacrifice to the fine and the good, because the inferior will injure, and I might say, damage and almost destroy the fine and the good, by being in contact with each other, during the natural process of sweating, which is an ordeal that it undergoes in this warm and humid damp climate, with much greater severity than in Virginia, where the atmosphere is much drier, and the summer's heat of shorter duration than in this place, and the western states generally.

However good his crop may be, no planter, in assorting, should make less than three grades or qualities, and four would in general be much better.

If a plant be ripe, in perfect ripe order, and not washed by any recent rains before cut, the four top leaves will be much the richest, smallest and finest texture, best flavour and finest colour, and when cured perfectly, will be much the most valuable; but this is not yet admitted by more than a third of the Virginia planters, who are of rapidly acknowledging the truth and correctness of the above remarks, and reducing them to able practice. These four top leaves should form the first class—the next three or four, the second; and all but the ground leaves, the third; and the ground leaves and all other inferior from various causes, should constitute the fourth and last class.

ORDER.

The crops of the western states have generally been put up in such soft, humid, damp order, that they have become proverbial for that fault, all over Europe and our eastern markets, wherever it has found its way into use and consumption; and of all the climates known to the writer, this is the severest on tobacco; hence the greater necessity of attending strictly to dry order, so important for the preservation.

No experienced good planter, having a proper regard to the ultimate order and value of his tobacco, will ever strike it going out of order, or handle it in cold or cool weather, when it is impossible to manage it to the best advantage.

For stripping or pressing in hogheads, it should be struck and taken down in mild, warm weather, when it begins to come in order, so soon as the leaf begins to soften and yield to the pressure and grasp of the hand without crumbling, while the largest fibres and stems remain dry and brittle. Bulk in this order, in damp, mild weather, the stems will imbibe a part of the moisture from the leaf, and some from the surrounding atmosphere,

and gradually yield to weight and pressure, without breaking, and only cracking partially, which is no disadvantage. Hogheads made of green or damp wood, will damage the tobacco very much if pressed in them in that order, and the acid of the wood injures more than the moisture. From this cause alone, I have often seen thrown off from the heads, and cut from the sides, 150 to 200 lbs. a hoghead. The loss to the planter is not only in the deduction of weight, but the reduction in price for the disfigured, mutilated remnant of a hoghead, is the natural, practical and certain consequence in every market.

PACKING AND PRESSING.

The order has been already mentioned. In packing, the leaves, which ought never to exceed five to a bundle,* should be arranged parallel with each other, and the bundles laid or packed in the hoghead parallel with one another, in the Virginia style, and not tangled across each other, according to the Kentucky custom, which is not universal, but too generally in that and the other western states. But in justice, without flattering, I can with pleasure say, that I have seen many crops from Kentucky and other western states, previous to and since my short residence here, very properly and elegantly managed, some of them by planters who were neither Virginians nor their descendants; which proves that it neither requires Virginians nor Virginia land exclusively, to produce that which will command the highest prices at home and abroad.

As evidence conclusive, that the western states and planters are capable of making tobacco that will command as high prices as the Virginia planters can make in their state, I will inform you that many shipments of Kentucky tobacco have been made from Richmond, in Virginia, with Virginia tobacco, to Great Britain, when and where the Kentucky tobacco was taken for Virginia, and sold equally as high, and the difference has never been known by the consignee, manufacturer nor consumer. The fact is, that Virginia, Kentucky and Missouri, all lie in the same range of latitude, and have similar climates, soil and inhabitants, and nothing but the superiority of soil in the western states, has caused an inferiority of quality, partly owing to the too rank, large, quick and coarse growth, but chiefly to bad preparations and neglect in management, where it has been much easier to make a good living. But those who wish to aspire to more by the culture of tobacco, will find their account, with compound interest, in better management.

If you will manage your tobacco generally, as well as it has been in Virginia, and to a small extent in Kentucky, Tennessee and Missouri, I will venture to predict, that you will soon eradicate prejudice at home and abroad, and in its place implant that partiality which I have attempted to demonstrate as practicable and easy.

* Where the leaves are so large as not to admit more than five to a bundle, we should suppose they could hardly be of bright lively colour. Do great weight to the acre, and a fine yellow colour, ever go together?

By the preceding notes we do not wish to disparage the valuable hints contained in the circular of Mr. Harris, for which we are indebted to one of the first mercantile houses in this city.

But as this valuable article undergoes many neglects, injuries and abuses here, in the various practices and regulations, which originated, perhaps, and probable, in the early state of the trade, under the Spanish government, which, by degrees, have settled down into customs and almost laws—all beyond your management, alteration or control: such as inspecting it by breaking each hoghead in two or three places, and not sufficiently closing the apertures of the breaks, by pressing or screwing down the heads in the Virginia style, to exclude the air, which causes it to mould in the breaks. The mould thus engendered, continues to spread its deleterious influence so far as to injure from a third to a half the tobacco, in many instances; and from this cause alone, lessens the value from a fourth to a third; and it has frequently happened that 50, 100 or 150 pounds per hoghead, and sometimes more, has been thrown off for the purpose of getting in the heads to line them out, which has swelled up by the expanding of the tobacco when standing open, instead of screwing or pressing it down to line out as it was before inspected. This throwing off to get the heads in to line out, is a very common practice, and the tobacco thus thrown off generally sells at a reduced price; but the loss by the reduction in price, and the injury from the mould in the breaks, are not the only injuries and losses sustained by the throwing off instead of pressing it down. The rising up from elasticity when open, for inspection, or sampling, and not closing by pressure, lets in the air to a sufficient degree in every part to invite and cause a mould throughout, sufficient to injure many hogheads, fifty per cent., and some to a greater extent when the quality was fine.

But of all the injuries which your good and fine undergoes after you put it properly in the hoghead, is that which arises in this place from storing and stowing it in close houses near the ground, where it has not a sufficient free circulation of the air.

This alluvial country is formed from encroachment upon the ocean, by the rich deposit of vegetable and other matter, the alluvial washings of the great rivers from the upper countries, and the earth exudes, exhales and evaporates in warm weather, a peculiar deleterious vapour, which the attractive power of the tobacco imbibes, when so near the ground in these close houses of confined air, as to give the tobacco an uncommon bad flavour, by which the *New Orleans* tobacco is generally known nearly all over the world, and is incorrectly and innocently called the *Kentucky* flavour—which never originated in that country, with any except such as may have been exposed to the same cause, on river bottoms, which seldom, if ever, happened, as you generally send your tobacco to this place before the great exuding season of warm weather.

When the good and fine tobacco from the western states, has been carried to Richmond or Europe early, and before it acquired the *Orleans* flavour, by lying here in warm weather, no one in either country could distinguish it from good and fine Virginia tobacco; and as the chief value of your good and fine depends upon flavour, the *Orleans* flavour injures their value 25 to 40 per cent. and sometimes more, particularly when it lies here during the summer. B. J. HARRIS.

THE BREEDER & MANAGER.

[From the London Lancet.]

LECTURES ON VETERINARY MEDICINE,
Delivered in the University of London by Mr.
Youatt—Lecture IX.

THE CAUSES OF GLANDERS CONTINUED.—WANT OF EXERCISE.—PRIVATIONS.—FRACTURE OF THE NASAL BONES.—PREVIOUS DISEASES OF ALMOST EVERY CHARACTER.—HEREDITARY PREDISPOSITION.—ATMOSPHERIC INFLUENCE. MOISTURE.—CONTAGION.

Want of regular Exercise.—This is a frequent, although unsuspected, predisposing cause of glanders, as it is of almost every disease to which the horse is subject. Mr. Turner has well explained this in his valuable account of the navicular disease. He does not attribute the inflammation of the synovial membrane, and consequent injury and disorganization of the joint, to honest wear and tear upon the road. It has its real origin in rest. The predisposition for it is engendered in the stable, although it becomes permanently established by violence out of the stable. So, when a horse is irregularly worked, and, more particularly, worked with unusual severity, and is become out of spirits, and falls away in flesh, a holiday is given him; he stands idle for three or four days, or a week, until he begins to look more lively, and has considerably improved apparently in condition. He is then suddenly taken out of the stable, he is put to his former hard work, and perhaps the owner wishes to make up a little for lost time; but his muscles have got out of the habit of action, and there is too much interstitial deposit between their fibres, and it requires a vast deal more exertion of nervous energy, and more actual labour, to accomplish his wonted task; and when it is accomplished, and he reaches his stable once more, he hangs his head, and stands with eyes half closed, and refuses to eat; he is, in fact, in a state of fever. The groom, however, attributes this to debility, and instead of the slight bleeding, and the mash, and the tepid water, and the hand-rubbing, which would presently set all right again, he crams him with cordials; he adds fuel to fire; he aggravates the state of fever; and this state of general fever, very soon has a local determination—so rapidly indeed, in the majority of cases, that some have denied the existence of pure fever in the horse. The weakest then goes to the wall; and either the lungs or the feet, or this membrane, almost the weakest part of all, exposed day after day to the stimulating, debilitating influence of which I have spoken in a former lecture,—the membrane of the nose,—becomes the principal seat of inflammation, which terminates in glanders.

Severe Exertion.—It is in this way that glanders has so frequently been known to follow a hard day's chase. The seeds of the disease may have previously existed; its progress may have been hastened by the general and febrile action excited, the consequence of over-work for which the horse was not prepared, and also by the absurd measures which were adopted, not calculated to subdue the fever, but to increase the stimulus.

Every exciting Cause of Disease.—So it is,

partly from the natural sensibility of the membrane and the important function it is constantly performing, and the injury to which it is absurdly subjected, that there is scarcely an exciting cause of disease that does not exert its chief, its worst, influence on this membrane. Horses exposed to long-continued privations become glandered. At the close of a severe campaign the cavalry is more than decimated by this pest. At the termination of the Peninsular war, the ravages of this disease were dreadful. It is easy to conceive that any thing that directly irritates the Schneiderian membrane may be a cause of glanders. I have stated that it is frequently the result of fracture of the nasal bones, and warned you to give a very guarded prognosis when a fracture of these bones, or any injury to the nasal cavity, occurs.

Every previous Disease.—It is easy to conceive why various affections of the respiratory passages, I must not say run on to glanders, but, predispose the Schneiderian membrane to take on the peculiar inflammation of glanders; and that it should be the sequela of strangles, and catarrh, and bronchitis, and pneumonia. There is continuity of membrane, and association of function, and a thousand sympathies. Of catarrh, however, I would say that we probably may be liable to considerable error. That which we consider to be catarrh may in fact be glanders under its insidious form; appearing, intermitting, returning, now under a more threatening, and then scarcely recognisable, form, until at length it assumes its true and undeniable character; the glands also enlarging, and diminishing, and almost disappearing, and then as prominent and hard as before, playing about the inner surface of the lower jaw-bone, as if desirous, yet fearful of adhering to it. All this I can easily comprehend, but I must have it beaten into me by experience, that pleurisy, and hepatitis, and fistulous withers, and mange, and inflammation of the testicle, and fracture of the sacrum (I am narrating from my own experience), and epidemic catarrh (and that within a few days of the present time), and quittor, and founder, and grease, shall terminate in glanders. My revered friend Mr. John Percival castrated a three-year-old colt; the wound did not take on a healthy character, and on the seventh day pimples began to appear in a connected chain, running from behind the stifle towards the posterior extremity of the buttock. The next day they assumed the form of buds, and there was between them the connecting corded absorbent. On the 10th day similar swellings appeared on the other thigh. On the following day considerable discharge appeared from the nose; the chancres of glanders were evidently to be seen, and the colt was destroyed on the 26th day, decidedly farcied and glandered. How is all this? Is this the natural termination of almost every disease of the horse? No: for as I have already observed, there are many countries where glanders is unknown. It is the consequence of our preposterous treatment of the horse—of that injurious stimulus, and consequent debility, and predisposition to take on any and every morbid action to which we have exposed this vascular and sensitive membrane. I am happy here to be able to agree with Mr. Vines; there is not a disease which may not lay the foundation for glanders: I must not say, which may become

the cause of glanders, but which may dispose this delicate, abused membrane to take on this peculiar inflammatory action from causes that would otherwise be harmless and ineffectual. Weeks, and months, and years, may intervene between the predisposing cause and the actual evil, but at length the whole frame may become excited or debilitated in many a way, and then this most debilitated portion of it first yields to the attack. The truth is that this membrane, from its vascularity and its sensibility, is always disposed enough to take on inflammatory action, and it only wants a little of our unnatural treatment of the horse, to render it the certain, ultimate, victim, whatever be the part primarily attacked.

Hereditary Predisposition.—There is one cause of glanders that has not been sufficiently estimated—hereditary predisposition. This is a doctrine stoutly denied I know by some, to whom I should be disposed to yield much deference. It has been but lately admitted by any; but, once admitted, it is gaining new advocates every day. There is scarcely a disease that does not "run in the stock." Human surgeons have long admitted this, and veterinary surgeons in spite of old prepossessions are compelled to yield their consent. It is useless to quibble about terms, but there is that in the structure of various parts, or their disposition to be affected by certain influences, which perpetuates in the offspring the diseases of the sire, and contraction, ophthalmia, roaring, are decidedly hereditary: and so in glanders. This is a very important subject for consideration. It concerns us in our practice. It much more concerns our employers, and we should endeavour to convince them that it does. M. Dupuy relates some decisive cases. A mare on dissection exhibited every appearance of glanders; her filly, who resembled her in form, and in her vicious propensities, died glandered at four years and a half old. A second and a third mare, and their foals, presented the fatal proof that glanders is hereditary. I may be told that it is possible that these three foals might have contracted the malady from the same unknown causes to which the dam owed her disorder. I have nothing to do with mere possibilities. A thousand dreams, wild as imagination ever created, may be possible; but when I have three foals dying of the disease by which their dams were destroyed, and one of them evidently inheriting the form and character of the dam, I see the strong probability of an hereditary predisposition, and, coupling this with the fact that Tipperary was overrun with the blind progeny of Chanticleer, and that it took many years to eradicate the roaring with which Major Wilson's horse had infected the best breeds of the country, the probability assumes almost the form of certainty.

Atmospheric Influence.—This has much to do with the prevalence of glanders. It is not so frequent in summer as in winter. There is perhaps a reason for this, independent of atmospheric influence; the animal is not exposed to the same exciting causes from our absurd treatment. The stable is not so close nor so foul, and the alternation of temperature is not so violent.

Moisture in various Forms.—It is not so prevalent in a dry winter as in a moist one. Moisture has much to do with the existence and

spread of almost every epidemic or contagious disease. It is necessary to the decomposition of every animal and vegetable substance, and it seems necessary likewise to give deleterious influence to the gases extricated in that decomposition.

There are several remarkable cases of the connexion of moisture, or moist exhalations, with the prevalence of glanders. When new stabling was built for the troops at Hythe, and inhabited before the walls were perfectly dry, many of the horses that had been removed from an open, dry, and healthy situation, became affected with glanders. Some time having passed over, the stables were healthy enough, and the disease entirely ceased.

An innkeeper at Wakefield built some extensive stabling for his horses; and, inhabiting them too soon, he lost a great proportion of his cattle from glanders. There are not now more healthy stables in the place. The immense range of stables under the Adelphi in the Strand, where light never enters, and the supply of fresh air is not too abundant, were for a long while notoriously unhealthy, and many valuable horses were destroyed by glanders, but now they are filled by the finest waggon horses that the metropolis or the country contains, and they are fully as healthy as the majority of stables. In a French journal an account is given of one of the French cavalry regiments. It was in a low damp situation, and the stables were damp; and they lost in that year thirty-one horses from glanders. Their quarters were then shifted to a drier situation and better-constructed stables, and one only was destroyed in that year.

The Influence of Age.—Age seems likewise materially to influence the development of glanders. Except in cases where the foal has sucked a glandered mare, there appears to be an almost perfect immunity until the animal is three years old. It is true that the horse can scarcely be said to be exposed to the usual exciting causes of this disease, until he has arrived at that age; and he is comparatively exempt from the influence of contaminated air, or sudden alternations of temperature. From that period, until he is five years old, he is not often attacked by this fatal disease, for, although he is more exposed to danger, neither his frame generally, nor the membrane of the nose in particular, is much debilitated or disposed to take on inflammatory action. After that period the disease much more frequently appears.

In a record of 134 horses that died of glanders in a cavalry regiment, the following is the singular result. It should however be previously stated, that the majority, or almost all of them, are admitted considerably under five years old, and that many are smuggled in when they are not much above three. Under five years old only five died—from five to six, sixteen—from six to seven, thirty-one—from seven to eight, twenty-seven—from eight to nine, twenty-seven—from nine to ten, eighteen—and above ten, seven. The greater number perished from six to ten, and they which had sufficient strength of constitution to repel the fatal influence by which they were surrounded until they were ten years old, had been completely seasoned, and could not be killed by any thing. A great deal of instruction will be derived from a comparison of the earlier ages, and which your reflections cannot fail of suggesting to you.

THE GARDENER.

[From Bridgeman's Gardener's Assistant.]

ON THE CHOICE OF FRUIT TREES IN THE NURSERY.

[Continued from page 287.]

NECTARINES.

The first thirteen varieties are freestones, the last seven are paves, or clingstones.

1. *Fairchild's Early*.—Fruit very early, but small; of globular shape; yellow in the shade, deep scarlet next the sun; flesh yellow, not juicy, but well flavored; ripens early in August.

2. *Miller's Elruge*.—One of the very best and most high flavored nectarines; fruit medium size, of a dark red and pale yellow color; pulp melting, very juicy, rich and high flavored; ripens middle of August.

3. *Early Violet, Violette Hative, Petite Violette Hative, Violet, Lord Selsey's Elruge, Large Scarlet*.—Fruit variable in size, generally medium; pale yellowish green, but darkish purple red next the sun; flesh melting, juicy, rich and excellent; ripe in August.

4. *Pitmaston's Orange*.—A good sized globular or heart shaped fruit, of a rich yellow color, but dark crimson or purple next the sun; flesh golden yellow, but red next the stone, from which it separates; it is melting, juicy, saccharine and high flavored; ripe middle and end of August.

5. *Vermash, True Vermash*.—This fruit is of rather small size, and of round form, tapering towards the eye; the skin is a very deep red color next the sun, and of greenish hue on the other side; pulp rich, melting and juicy. The fruit is at maturity in August.

6. *Aromatic*.—A middle sized, rather globular fruit, deep red or brown next the sun; flesh pale straw, but red at the stone; juice of a rich vinous flavor; ripe by the end of August.

7. *White Nectarine, Old White, Brugnion Blanc Musquee, Nectarine Blanche de Weitzenfeld*.—Fruit middle sized, roundish; color very pale yellowish green, becoming almost white in the shade, and slightly tinged with red next the sun; flesh tender and juicy, with a fine vinous flavor; ripens early in September.

8. *Common Elruge*.—Fruit large, roundish, inclining to oval; skin deep violet or blood color when exposed, with minute brownish specks, paler in the shade; flesh whitish, melting, very juicy, rich and high flavored; a much esteemed fruit, ripening early.

9. *Scarlet*.—Fruit medium size, of a beautiful scarlet color next the sun, and pale red on the shaded side; the flesh separates from the stone; and is at maturity in August.

10. *Temples*.—A fruit below medium size, rather oblong; pale red next the sun; flesh white; it shrivels when ripe; very juicy, rich, and of fine flavor, and is at maturity in September.

11. *Peterborough, Late Green*.—The fruit is of medium size, round form, and always of a green color; the part next the sun being of the deepest green; and the other side of a paler hue; the flesh is firm and of pleasant flavor; and the fruit lasts till October.

12. *Murray*.—Fruit medium size, dingy red

and pale green color, and has a rich juicy flavor. A much esteemed fruit.

13. *White or Flanders Nectarine, New White, Emmerson's New White*.—A middle sized, roundish, very pale fruit, slightly tinged with red next the sun; flesh tender and juicy, with a fine vinous flavor. The Pomological Magazine describes this as a clingstone; Lindley as a freestone.

14. *Early Newington, Lucombe's Seedling*.—Fruit large, ripens in August, and is of a deep red color; pulp super excellent; considered by some as the best of all nectarines.

15. *Italian, Brugnion, or Italian*.—A large globular, pale yellow fruit, marbled with dark red next the sun; flesh firm, yellow, red at the stone, juicy, rich and excellent; ripe in August.

16. *Brugnion Violet Musque, Brugnion Musque*.—Fruit large, of a deep red and yellow color; skin very smooth; flesh yellow, but red at the stone; saccharine, vinous, musky; at maturity in September.

17. *Golden*.—Fruit medium size, of the finest orange color, delicately and beautifully mottled with red next the sun, which gives to it a clear waxen appearance; flesh firm, yellow, pale red at the stone, and has a poignant, rich flavor; ripens in September.

18. *Red Roman, Roman Red*.—A very excellent nectarine, of large size; the skin dark red next to the sun, and of a yellowish hue on the other side; flesh yellowish, but red next the stone; it abounds with rich juice when fully ripe, which is about the middle of September.

19. *Scarlet Newington, Late Newington, Old Newington*.—This variety is much esteemed; the fruit large, of a beautiful red color next the sun, and a fine yellow on the other side; its quality is excellent, being rich and juicy; ripe by the middle of September.

20. *Tawny Newington*.—Fruit largish, somewhat ovate; tawny colored, marbled with dull red or orange next the sun; flesh pale yellow, but red at the stone; very juicy, sugary, and of the most delicious flavor; ripens in September.

PEACHES.

The first thirty-eight varieties are freestones, the last twelve, paves or clingstones.

1. *White Nutmeg, Avant Pêche Blanche*.—Fruit small, round, and of white color; juice sugary and musky; esteemed for being the first sort ripe.—July.

2. *Red Nutmeg, Broien Nutmeg, Avant Pêche Rouge*.—The growth of this tree is exceedingly slow, its habits dwarfish. The fruit, which is at maturity by the middle of July, is of yellow and red color; the pulp is rich and musky, and esteemed for its precocity.

3. *Green Nutmeg, Early Anne*.—This variety is said to have originated in Berkshire, England. The fruit is of round form; color yellowish green, tinged with red; pulp melting, juicy, and of very pleasant flavor; the tree is a good bearer, and the fruit ripens early in August. Murray's Early Anne is a variety raised from the seed of this.

4. *Neil's Early Purple, Early Purple of Miller, Johnson's Purple, Avant, Padley's Early Purple, Veritable Pourpree Hative, Pêche du Vin*.—One of the most beautiful of peaches, of largish size, and of a fine deep red and purplish color; it ripens in the middle of August; flesh

melting, juicy, with a rich vinous flavor; an excellent fruit.

5. *Montaubon*.—Fruit round, of medium size; color dark red, approaching to purple next the sun, but of yellowish green on the other side; flesh tender, melting, rich juicy, and of pleasant flavor; ripens in August.

6. *Sweet Water, Early Sweet Water*.—This variety is said to have originated at Flushing; its form is round, and its color whitish green at maturity, which is early in August; the flesh is very tender, melting, rich and juicy.

7. *Brevoort's Seedling*.—A superior freestone peach, raised by Henry Brevoort, Esq., of New York; pulp tender, juicy, and of excellent flavor; ripens in August.

8. *Petite Mignonne, Double de Troyes, Peche de Troyes, Mignonette*.—The tree is of feeble growth, but productive; skin downy, fine, pale yellow, but red next the sun; flesh melting, juice abundant and of fine flavor; ripens in August.

9. *Emperor of Russia, Serrated Leaf, or U-nique*.—The tree is of medium vigor, but the young wood is said to be subject to mildew; the fruit, which ripens early in August, is deeply cleft, one half of it projecting considerably beyond the other; the flavor of the flesh is very good. This sort originated in New Jersey twenty years ago, and all the stones of this fruit are said to produce plants with jagged leaves.

10. *Washington Peach*.—A first rate peach; color a pale yellow in the shade, but dark red next the sun; flesh very juicy and delicious; ripens towards the end of August.

11. *Madeleine de Courson, Madeleine Rouge, Rouge Paysanne, Red Magdalen of Miller*.—An excellent fruit, of large size, and fine red color; ripens at the end of August; flesh firm, white, very red at the stone; sugary and very rich.

12. *Double Montagne*.—A beautiful and excellent peach, of middle size; skin greenish white, but soft red, marbled with a deeper red next the sun; flesh melting, juice plentiful, and highly flavored; ripe in August.

13. *Spring Grove*.—A medium sized fruit, of a globular form; greenish yellow, but bright crimson next the sun; pulp juicy, rich and high flavored; ripens in August.

14. *White Magdalen*.—Fruit rather large and round, slightly striped with red, and of a yellowish white color; it ripens in August; flesh white, fine, melting, and pretty high flavored.

15. *Belle Chevreuse*.—Fruit medium size, oblong form, and of a red and yellow color; ripens in the end of August; the pulp is rich, juicy and sugary; tree a good bearer, and the fruit highly esteemed.

16. *Malta, Peche Malte, Pelle de Paris, Malte de Normandie*.—Fruit above the medium size; pale yellowish green, marbled with purplish red; flesh yellowish, juicy, rich, vinous and of superior flavor; ripens at the end of August.

17. *Acton Scot*.—Fruit below the medium size; color pale yellow, but bright red and marbled next the sun; flesh melting, juicy, and pretty good.

18. *Royal Kensington*.—Fruit of a high red and yellow color; flesh rich and juicy when at maturity, which is early in September; a first rate peach.

19. *Noblesse*.—The tree is of vigorous growth, and very productive; fruit large, and of a pale red color; pulp juicy, rich and melting when at maturity, which is early in September.

20. *Van Zandt's Superb, Waxen Rareripe*.—This variety originated with Mr. Van Zandt, of Flushing; its skin is smooth, somewhat mottled, and of a beautiful waxen appearance; flesh melting, and of excellent flavor.

21. *Grosse Mignonne, Veloutee de Merlet, Grimwood's Royal George, Large French Vignonne, Vincuse*.—One of the most beautiful and delicious varieties in cultivation. The fruit is large, of a beautiful red or rose color, and greenish yellow; pulp tender, juicy and high flavored when in perfection, which is early in September.

22. *Bellegarde, Galande, Violette Hative, Noice de Montreuil*.—The tree is vigorous and productive; fruit medium size, much colored, and almost black; flesh firm, saccharine and juicy; a first rate fruit.

23. *George the Fourth*.—An excellent peach, of medium size and globular shape; of pale yellow color in the shade, and dark red next the sun; flesh pale yellow, but red at the stone, from which it separates; a fruit of very superior flavor when at maturity, which is early in September; it originated in the garden of Mr. Gill, Broad-street, New-York.

24. *Double Swalsh*.—Fruit middle sized, ovate; skin pale yellow, but bright deep red next the sun; flesh soft, melting and juicy; an excellent peach; ripe early in September.

25. *Belle de Vitry*.—A large fruit, of fine red color near the sun, on the opposite side a yellowish white; form globular; flesh white, stained with red at the stone; melting, juicy, sweet, vinous and excellent; ripe in September.

26. *Bourdin, Bourdin, Narbonne*.—The fruit is large, round, sometimes a point at its summit; deep red next the sun; flesh melting, sweet and vinous; in perfection by the middle of September; a first rate peach.

27. *Rambouillet, Rambullion*.—This fruit is of rather large size and oval form, with a deep sature; it is of a fine red next the sun, and yellowish on the shaded side; flesh bright yellow, melting, with rich and vinous juice; it ripens in September.

28. *Smooth Leaved Royal George*.—This is considered by Lindley as a superior variety; fruit above the middle size, globular, depressed; skin yellowish white, but of a beautiful red or carmine color next the sun; flesh melting; juice plentiful, and of a high vinous flavor; ripening in September.

29. *Rosanna, Alberge Jaune, Peche Jaune Rousanne, St. Laurent Jaune, Yellow Aberge, Petite Rousanne*.—A middle sized globular fruit, of a yellow color, but next the sun deep red at maturity; a deep sature extends from summit to base; flesh melting, juicy, rich, sweet, vinous and excellent; at perfection in September.

30. *Royal George Mignonne*.—A superior fruit, of globular form; its color yellow and deep red; flesh melting, juicy, saccharine, vinous, and most excellent; ripe in September.

31. *White Blossom, Willow Peach, White Blossomed Incomparable*.—The variety originated on Long Island, the fruit is perfectly white,

of an oval form and handsome appearance; the flesh is also white, melting, juicy and pleasant; it is much used for preserves when not over-ripe, and is at full maturity in September.

32. *Red Check Malacatune, Yellow Malagaton, Alberge Incomparable*.—This variety originated at the Flushing nursery; the fruit is of large size and oval form; its color is yellow, with a red cheek on the sunny side; the flesh is also yellow, melting, rich, juicy and luscious. There is another variety of this fruit, which originated with Mr. Polls of New York, said to be very productive, and of excellent quality; ripens in September.

33. *Nivette, Velontee Tardive*.—Fruit large, a little oblong, downy, green in the shade, and deep red next the sun; flesh firm, saccharine and high flavored; ripens towards the end of September.

34. *Late Admirable, Royale, Royal, Bourdine*.—Fruit large, roundish, inclining to oblong; sature deeply impressed along one side, having the flesh swelling boldly and equally on both sides, with a slight impression on the summit; skin downy, of pale green color, streaked with dull tawny red; flesh white, delicate, melting, juicy and high flavored; a "magnificent peach," ripening in September. Mr. Prince has the *Teton de Venus* under this head, as a synonym; but it is generally considered as a distinct variety. Mr. Kenrick says, that there are two or three varieties named *Teton de Venus*.

35. *President*.—This variety originated at Bedford, on Long Island. It is a rich, melting, juicy fruit, ripening in September; it is of large size, roundish, with a shallow sature; skin very downy, dull red next the sun, pale yellowish green in the shade; a first rate peach.

36. *Hoffman's Pound*.—This fruit is by some called the *Morrissania*, from its having been first obtained by Mr. Floy, from Gouverneur Morris; but it originated with Martin Hoffman, Esq., of New York. The fruit is very large, weighing from twelve to fourteen ounces; very juicy and delicious, parting from the stone; greatly esteemed from its ripening late, about the middle of October.

37. *Monstrous Lemon, Largest Lemon*.—This variety was first discovered in the garden of Mr. Tiebout, of York Island; the fruit is of the largest size, and in the gardens of two persons in New York, has weighed seventeen ounces, as stated by Mr. Prince. He says the tree does not bear well unless the situation is a sheltered one; the fruit is late in ripening.

38. *Heath, Kenrick's Heath*.—This variety was first obtained from the late Gen. Heath, of Roxbury, near Boston. The fruit is very large, oblong and beautiful; frequently weighing half a pound; color pale yellowish green, with crimson or violet next the sun; its flesh is melting, juicy, rich, vinous, agreeably acid, and good; ripens in October.

39. *Heath, Heath Clingstone*.—Mr. Prince says that the original tree of this variety was discovered growing wild, on the farm of the late Judge Willet, of Flushing, and took its name from its being found in a barren field. The fruit is very large, of oval or oblong form; the skin is white; the flesh is peculiarly rich and high flavored, too

der, melting and juicy. There is another variety mentioned by Mr. Kenrick, and called by the same name, stated by Mr. Cox to have been raised from a stone brought by Mr. Heath from the Mediterranean.

40. *Catharine*.—Fruit large, round, variable; color a beautiful red next the sun, marbled and dashed with darker shades; pale yellow in the shade; flesh very white, tinged with yellow; juice abundant, and of very rich and sweet flavor; tree a good bearer.

41. *Pavie Admirable, Incomparable*.—Fruit large, roundish; skin pale yellow, shaded with scarlet or deep crimson next the sun; flesh pale yellow, juice sugary and well flavored.

42. *Lemon Clingstone, Pine Apple, or Kenne-dy's Lemon*.—The fruit is rather large, oblong; color in the shade, deep yellow, but of a dark red next the sun; the flesh is yellow, rich, vinous, a little acid.

43. *Prince's Blood Clingstone, Blood Clingstone, Claret Clingstone*.—The fruit is oval, and of a large size; the skin is of a dark purplish color, and very downy; the flesh of a crimson or purplish tint; suited for preserves and pickles.

44. *Monstrous Pavie of Pompoone, Gros Mel-colon, Gros Persique Rouge*.—Fruit very large and round, downy, of a fine red and greenish white color; flesh white, deep red at the stone, juicy and vinous; excellent for preserving; tree a good bearer.

45. *Old Newington*.—This fruit is large and globular, of a fine bright red and pale yellow color; flesh yellowish white, very juicy, rich, sweet and well flavored; very productive.

46. *Diana*.—A large, oblong peach; color white in the shade, but red next the sun; flesh very juicy and delicious.

47. *Pavie Magdeleine, Pavie Blanc, Meleco-ton, Myrecolon, Persique a Gros Fruit Blanc*.—The fruit is large and downy; white in the shade, and red next the sun; flesh white, fine, melting, and of an agreeable musky flavor.

48. *Hoyle's Lemon Clingstone*.—This fruit is of the largest size; of a clear golden yellow in the shade, but bright red next the sun; its form resembles a lemon, and some have weighed twelve ounces; its flesh is firm, and is at maturity in New York by the end of September.

49. *Yellow Alberge Clingstone, Persais d'Angoumois, Pavie Juan, Persecque Jaune*.—Fruit of fine size and beautiful form; the skin is velvety, yellow where shaded, and speckled with reddish points; the flesh is firm, rather dry, and almost breaking; its color is yellow; it is deemed an excellent fruit.

50. *Early Newington, Smith's Newington, New York Early Newington*.—This should have been placed first on our list of clingstones, as being the earliest. A much esteemed fruit; its color in the shade is white, but next the sun red; its form is globular; its flesh is juicy, rich, and high flavored. The tree is productive, and the fruit matures in August and September.

President Jefferson said that the habit of using ardent spirits by men in public office, had produced more injury to the service and trouble to himself than any other cause during his administration of the government.

MISCELLANEOUS.

STATEMENT

Of the quantity of Rain which has fallen in each year, from 1810 to 1834, inclusive,—the first fourteen years by the gauge of P. Legoux, at Spring Mill, and the following eleven years by that kept at the Pennsylvania Hospital:—

	inches.		inches.
1810,	32,656	1823,	41,815
1811,	34,968	1824,	38,740
1812,	39,300	1825,	29,570
1813,	35,625	1826,	35,140
1814,	43,135	1827,	38,500
1815,	34,666	1828,	37,970
1816,	27,947	1829,	41,850
1817,	36,005	1830,	45,070
1818,	30,177	1831,	43,940
1819,	23,354	1832,	39,870
1820,	39,609	1833,	48,550
1821,	32,182	1834,	34,240
1822,	29,864		

The whole quantity which fell in the above 25 years was 914,743 inches, which gives an annual average of 36,589 inches.

The rain in each month of the year 1834, was as follows:

	inches.		inches.
1st mo.	2,49	9th mo.	3,57
2d "	2,22	10th "	3,29
3d "	2,02	11th "	3,01
4th "	2,83	12th "	2,33
5th "	3,52		
6th "	3,99	Total,	34,24
7th "	4,35		
8th "	0,62		

Penn. Hospital, 1st mo. 1, 1835. Poulson.

[From the Tallahassee Advertiser.]

ON LOOSENING AND PULVERIZING THE SOIL.

—The great importance of deeply loosening the soil, may be seen from a consideration of the distance to which the roots of many vegetables extend themselves, when the soil is open to receive them. The earth, from its own gravity, settles down into a hard, compact and impenetrable body. While in this state, the roots of plants, which are the collectors of food, cannot find a free passage nor overcome the continual resistance.

The activity of the vegetable life may push them a little from the stem; but they neither ramble at large nor draw the same copious supply of nutriment. When we trace roots to the boundary of their range, we are struck both at the distance to which they travel, and at the obstacles which they surmount. Mr. Peters, President of the Blockley & Marion Society, states that a grain of wheat, if planted in a mellow soil, will strike its root three feet downwards, and elongate much farther horizontally.

The roots of oats have often been discovered at eighteen inches from the stem; and those of the turnip, which, with the exception of the bulb and tap-root issuing from it, are all slender, flexible threads have diverged on all sides to the distance of twenty inches. The doctrine may be illustrated in the garden as well as in the field, and in most cases in the former, with great effect; be-

cause there the cultivation is superior, and is carried to greater depth.

The fibres proceeding from an onion, are of a whitish spongy substance, and are distinctly discernable in a black mold; and these have been found fully two feet in a trenched soil. The carrot will often measure from twelve to fifteen inches, and the fibres which feed it must have sunk much deeper. The potatoe will push out leaders to the distance of fifteen and eighteen inches in a sandy open loam, well stirred with a hoe.

These facts lead irresistibly to the conclusion, that the skilful cultivator should prepare the soil for the roots, and employ such instruments as will pierce it deeply and crumble it to powder, for the free and unrestrained passage of the radical fibre. If the ground be ploughed only three inches deep, the roots can descend no farther than the share and coulter have gone before them; and if a tangled sod of grass be merely turned over, and without being broken and pulverized, they will find vast difficulty in stretching themselves through this matted net-work.

The same observations will apply, if the surface be encumbered with unsubdued and broken clods. The roots will be unable to penetrate their hard coats, and however full of vegetable nourishment, it must be lost, because inaccessible to these dispersed feeders of the crop. The fitness therefore, of every instrument to loosen the soil, becomes a criterion in judging of its merits; and its perfection is exactly in proportion to the superiority of its structure for accomplishing this essential end.

SONG OF THE OWL.

Oh! the owl so sedate—and such mirth in his pate,
Is e'er like a friar in his cowl,
Who thinks less of his books, as grave as he looks,
Than he doth of a buss and a bowl.
The owl, the owl, the merry merry owl,
The merry merry owl for me,
Who laughs as he tells the church-yard bells
As they chime their one, two, three,
As they chime their one, two, three,
To-Whoo!

Oh! roguery lies in his drowsy eyes,
And his tongue hath a wagging tone;
Hark! hark! how he croaks from the dark old oaks,
To frighten young Jock and Joan.
The owl, the owl, the merry merry owl,
He laugheth the world to scorn;
He passeth his jest like a blade of the best,
And chanteth from night till morn,
And chanteth from night till morn,
To-Whoo!

The brown, brown lark is afraid of the dark,
And he goeth to bed with the sun;
Out, out on the sot! the owl goeth not
Till he see daylight begun.
The owl, the owl, the merry merry owl,
He doth as I delight,
He waggeth his head when the moon goes to bed,
And bids her a gay good night—
And bids her a gay good night,
To-Whoo!

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Obituary of N. Underwood—A request—New Potatoes—Test of the quality of milk—Book Farming—Culture, &c. of Tobacco—Youth's Lectures: on Glanders continued—Choice of Fruit Trees continued—Rain report since 1809—On loosening and pulverizing the soil—Song of the Owl.

BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every Monday.

Again we have but a meagre and rather uncertain report of the market to present, owing to the state of the weather and of the roads. We are gratified, however, in saying that by means of the ice boat "Relief," OUR HARBOR HAS BEEN KEPT OPEN, and vessels have been galvanized in and out without interruption by ice. The only article now in really brisk demand in sleighs and horses, and even the latter of these are growing "rather dull."

In general there are very few trade transactions, and those few at nearly same rates as last week.

	PER.	FROM.	TO.
BEANS, white field,	bushel.	3 00	3 00
CATTLE, on the hoof,	100lbs.	5 00	5 50
Slaughtered,	"	3 00	4 00
CORN, yellow,	bushel.	60	62
White,	"	60	62
COTTON, Virginia,	pound.	17	17
North Carolina,	"	14	16
Upland,	"	17	18
FEATHERS,	pound.	35	37
FLAXSEED,	bushel.	1 62	1 70
Flour—Best white wheat family, ..	barrel.	6 00	6 50
Do. do. baker's,	"	5 50	6 00
Do. do. Superfine,	"	4 75	5 00
Super Howard street,	"	4 62	4 75
City Mills, extra,	"	4 50	5 00
Do.	"	4 75	4 87
Susquehanna,	"	5 25	5 50
Rye,	"	4 00	4 12
GRAIN SEEDS, red Clover,	bushel.	5 50	6 00
Timothy (herds of the north) ..	"	3 00	3 50
Orchard,	"	3 00	3 50
Tall meadow Oat,	"	2 00	2 50
Herds, or red top,	"	1 25	1 50
HAY, in bulk,	ton.	16 00	16 00
HEMP, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
HOGS, on the hoof,	100lb.	5 00	5 00
Slaughtered,	"	5 50	5 50
HOPS—first sort,	pound.	15	15
second,	"	13	13
refuse,	"	11	11
LIME,	bushel.	30	33
MUSTARD SEED, Domestic,	"	5 00	6 00
OATS,	"	33	35
PEAS, red eye,	bushel.	60	60
Black eye,	"	80	85
Lady,	"	10	10
PLASTER PARIS, in the stone,	ton.	3 12	3 12
Ground,	barrel.	1 37	1 37
PALMA CHRISTA BEAN,	bushel.	1 50	1 56
RICE,	pound.	3	4
RYE,	bushel.	65	68
TOBACCO, crop, common,	100 lbs.	4 25	5 00
" brown and red,	"	5 00	7 00
" fine red,	"	7 00	9 00
" wrapery, suitable ..	"	6 00	12 00
" for segars,	"	8 00	12 00
" yellow and red, ..	"	13 00	17 00
" yellow,	"	15 00	25 00
" fine yellow,	"	3 50	5 00
Seconds, as in quality, ..	"	5 00	9 00
" ground leaf,	"	4 00	4 00
Virginia,	"	4 00	4 00
Rappahannock,	"	4 00	9 00
Kentucky,	"	1 03	1 09
WHEAT, white,	bushel.	90	95
Red,	"	31	32
WHISKY, 1st pf. in bbls.	gallon.	29	29
" in hds.	"	29	30
" wagon price,	"	1 50	1 50
WAGON FREIGHTS, to Pittsburgh, ..	100 lbs.	—	1 50
To Wheeling,	"	—	1 75
WOOL, Prime & Saxon Fleeces, ..	pound.	50 to 60	24 to 26
Full Merino,	"	44	50 22 24
Three fourths Merino,	"	37	44 22 24
One half do.	"	33	37 22 24
Common & one fourth Meri.	"	30	33 20 22
Pulled,	"	31	33 22 24

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,	barrel.	53 00	55 00
BACON, hams, new,	pound.	11	11
Shoulders,	"	8	9
Middlings,	"	—	—
BUTTER, printed, in lbs. & half lbs.	"	25	37
Roll,	"	15	25
CIDER,	barrel.	—	—
CALVES, three to six weeks old, ..	each.	3 00	6 00
COWS, new milch,	"	17 00	30 00
Dry,	"	6 00	10 00
CORN MEAL, for family use,	100lbs.	1 50	1 50
CHOP RYE,	"	1 50	1 50
EGGS,	dozen.	19	20
FISH, Shad, salted,	barrel.	5 75	6 00
Herrings, salted, No. 1,	"	4 75	—
Mackerel, No. 1, 2 & 3,	"	5 00	7 00
Cod, salted,	cwt.	2 50	3 00
LAMBS, alive,	each.	1 25	2 00
Slaughtered,	quart.	31	50
LARD,	pound.	8	9
ONIONS,	bushel.	62	75
POULTRY, FOWLS,	dozen.	1 50	2 25
Ducks,	"	2 50	2 50
POTATOES, Irish,	bushel.	40	62
Sweet,	"	—	—
TURNIPS,	"	37	50
VEAL, fore quarters,	pound.	3 1/2	4
Hind do.	"	6 1/2	—

ADVERTISEMENTS

AMERICAN FARMER ESTABLISHMENT,
No. 16 S. Calvert street, Baltimore, Md.

COMPRISING a Stock and Experimental Farm; a Nursery and Seed and Flower Garden; a Store for the sale of Field and Garden Seeds and Agricultural Implements and Books; a general Agricultural and Horticultural Agency; the Publication Office of the "Farmer & Gardener, and Live Stock Breeder & Manager," and of "Hints to Farmers;" and an Office of APPLICATION for Farmers, Gardeners, Overseers, Managers, &c.

I. IRVINE HITCHCOCK, Proprietor.
This establishment is now in full and successful operation, nearly every department, especially that of seeds, being well supplied with articles of the most desirable quality.

Orders by wholesale or retail will be promptly executed on terms that cannot fail to give entire satisfaction to purchasers.
As the limits of an ordinary advertisement preclude the possibility of conveying an adequate idea of the variety and the value to the cultivator and dealer in seeds, of the contents of this establishment, a comprehensive and descriptive PROSPECTUS AND CATALOGUE has been printed and will be sent gratis to any gentleman who will transmit to the proprietor his address (post paid) for that purpose.

A CARD—The labour of superintending with the requisite degree of care the various departments of the concern above mentioned, the business of which is fast increasing, and which seems capable of being carried on with adequate capital and activity to any desirable extent, is becoming entirely too great for the physical powers of the present proprietor alone to accomplish. Wearied with intense and unremitted labour and care, he is induced for the sake of relief, by a division of labour, to offer an interest in the concern FOR SALE. He will therefore receive proposals from any gentleman to unite with him by the investment of any sum from one to five thousand dollars, and will be glad to make and receive confidential communications on the subject. Address as above. Jan 13

GRAPE VINES.

HERFEMONT'S Madeira, one, two, and three years old, from 25 cents to 75 each.
Isabella, two and three years old, at 25 to 50 cts each.
Catawba, one year old, 25 cts. each.
White Scuppernon, two years old, at 37 1/2 cents each.
Sultana, one year old, at 50 cts. each.
Woodson, two years old, at 37 1/2 cents each.
Red Bland, one year old, at 25 cts. each.
Are for sale at this establishment, and will be well packed to go any distance. no. 25

FRUIT TREES—CHEAP.

An lot of fruit trees from a first rate nursery, having been mislaid, is offered by the owner for sale at a reduced amount. The opportunity is a favorable one for procuring a lot of first rate trees, at a great bargain. The following is a list of the trees which are laid in the ground by the heels so as to continue unhurt till next spring if necessary.

APPLES.

- 2 Monstrous Pippin.
- 2 Royal Pearmain.
- 2 Long Island Russet.
- 2 Winter Pearmain.
- 2 Carthage.
- 2 Bellflower.
- 2 Vandevere.
- 2 Red sweet Vandevere.
- 2 Michael Henry Pippin.
- 1 Winesap.
- 6 York Greening.
- 7 Red Streak.

PEACHES.

- 1 Teton de Venus.
- 4 Malcaton.
- 1 Lehman's cling.
- 2 Gough's Cling.
- 3 Oblong open Peach.
- 1 Fine Cling.
- 2 Early Etina.

CHERRIES.

- 3 Oxheart
- 3 York Duke
- 3 Tartarian
- 3 Red heart
- 3 Bleeding do
- 2 Morrello
- 1 Orleans.
- 2 May Duke.

QUINCES.

- 1 Portugal.
- 1 Orange.

The Invoice including packing mats, &c. amounts to \$30, and the whole will be sold for \$20, which may be sent to

I. I. HITCHCOCK.
Amer. Farm. Estab.

MORUS MULTICAULIS.

THE subscriber has on hand a few hundred of this celebrated Tree, unrivalled in the quality of its leaves as food for the silk worm, for which he is ready to receive orders (accompanied by the cash) with particular directions for the delivery of the trees on or after the first of Nov. next. Price 50 cents each, \$5 per dozen, or \$40 per hundred.

The success and ease with which this tree is propagated, the extraordinary quickness of its growth, the superiority of its leaves over all others for the silk culture, and its uncommon luxuriance and beauty, altogether recommend it to the favourable notice of every farmer as a most valuable acquisition.

I. I. HITCHCOCK,
Aug. 26 Amer. Far. Estab.

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